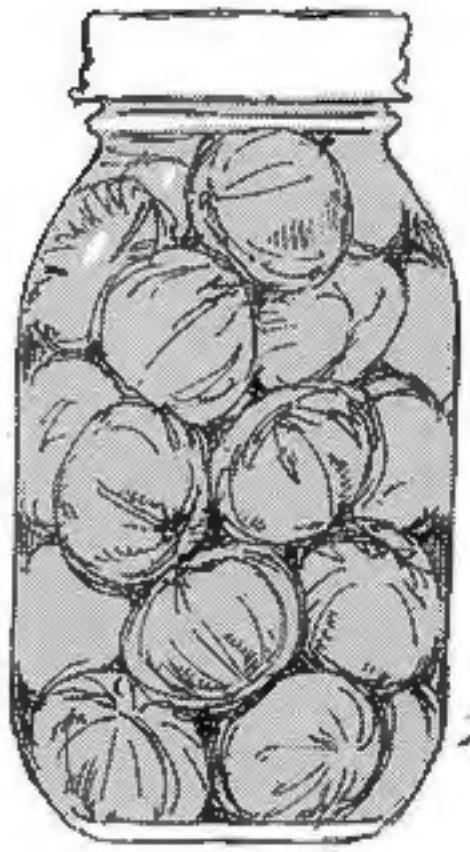
Little Forest

リトル・フォレスト

14th dish

Candied Chestnuts (Shibukawa-ni)

Candied chestnuts are getting popular.



and Yuuta, who is always hanging around there.

The people responsible for the trend are Shigeyuki-san from the camp-grounds,

Chestnut shibukawa-ni are candied chestnuts with inner skin.

Or so it goes.

I know, right?

On one of their free days, they decided to try making some, and people just happened to drop by...

These are delicious! I should make some myself...

ウィィィィィ

WHIIN

WRI!! ! ンァ

ヴィィィィィ

WHIIN

TOSHIBA

THU NK

ウイイイイン
VRIIIIN

イユウウウウウ
WEOOO

ジンジン
BUZZ BUZZ...

Phew.

Heyl Take a break, why don't cha?

Let's have some with tea.

Try a bite from my newest batch of candied chest-nuts.

Oh, fancy meeting you here, Kikko-chan.

Really? What'd you use to get rid of the bitter taste?

I put some red wine in 'em this time.

Baking soda.

Yup, candied chestnuts. I put some of my husband's brandy in them.

Hey, that's...

He doesn't drink it, anyways.

Great timing, I'm getting the water boiling right now.

so I thought I'd drop by,

since my husband went to the mountain today.

I heard the sound of the chainsaw,

TWEEEE

Teacups, teacups!

Take a seat.

Let's not get ahead of ourselves.

skrch skrch

TOSHI

brush brush brush

TOSHIDA

Good work today!

skrch skrch

Chestnuts are a favorite of theirs.

RUMBLE

Ahh!

Caw

When you go out to pick chestnuts, you have to watch out for bears.

T/L Note This is the typical costume and tool that people go chestnut hunting with in Japan

They harden, so you need to peel off the outer skin quickly.

Lightly boiling older chestnuts makes them easier to peel.

With work boots on and tongs in hand, you take them out of their burrs.

peel むく

Simmer it for half an hour over a weak flame the next day.

Leave it to soak overnight in water with pearl ash or baking soda.

Something like this, I guess?

Replace the water and simmer for half an hour.

Replace the water once more and simmer for another half an hour. As you repeat this, the liquid should become lighter and take on the color of wine.

The liquid will be bitter and completely black.

If you're going to eat them right away, then continue to let it boil down till there's no more syrup.

Add an amount of sugar equal to sixty percent of the weight of the chestnuts you've made, and let it boil down to a syrup.

During this process, remove the fiber and padding and clean it well.

If you leave them in the syrup for two to three months, the sugar will completely permeate them and they'll become all sticky. That's the way I like mine.

If you're going to preserve them, then boil down the syrup just a little bit and pour the chestnuts together with the syrup into a jar.

Eating those chestnuts feels exactly like biting into gyuuhi*.

You boil down the rest of the syrup when you eat them. It's also really tasty to add soy sauce or liquor when you do this to give it flavor.

Author Note: A candy that's similar to a soft mochi. It's made by kneading steamed glutinous rice with sugar and starch syrup.

CHOP
バッカン

The wood from chestnut trees is generally quite easy to cut.

CHOP バカン

You can burn them at high temperatures and they make good firewood.

Hup.

CLUNK ゴタリ

Chestnuts invite the cold to draw near.

パカン CHOP

Candied chestnuts to go with hot tea from a firewood stove.

14th dish Candied Chestnuts (Shibukawa-ni) END

Breakfast from a certain day was banana bread
with a sauté of apples and syrup-soaked chestnut.
The syrup-soaked chestnuts are made by parboiling
chestnuts in brine till they become soft, then adding
them to syrup made from equal parts water and sugar.
Once it boils, turn off the fire and let it stand overnight.

If I lower my perspective and gaze out into the paddies, they looks like enormous jungles.

Generally speaking, there are large varieties of living creatures that make the rice paddies their home. As such, creatures that feed on them will gather, and creatures that feed on those other creatures will too...